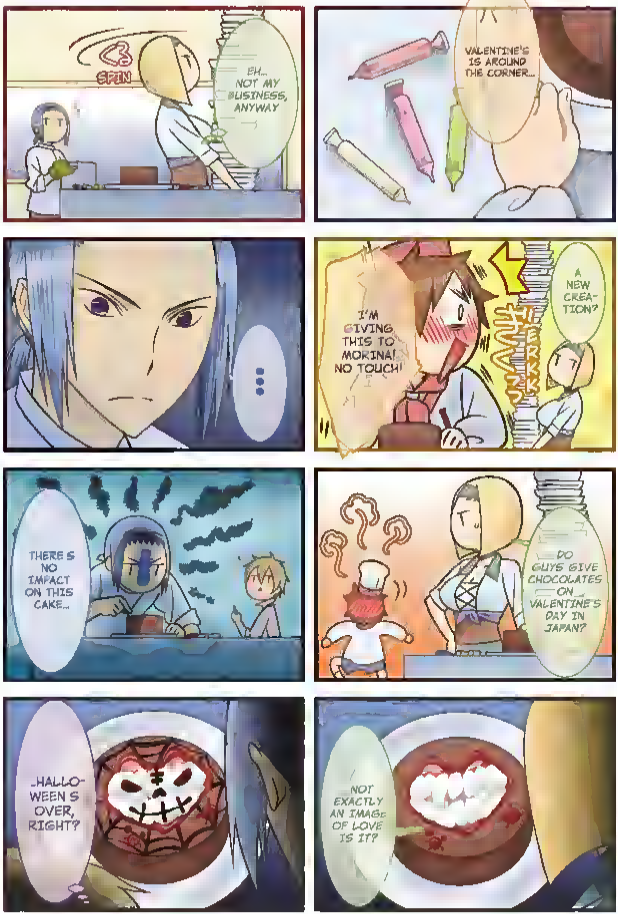
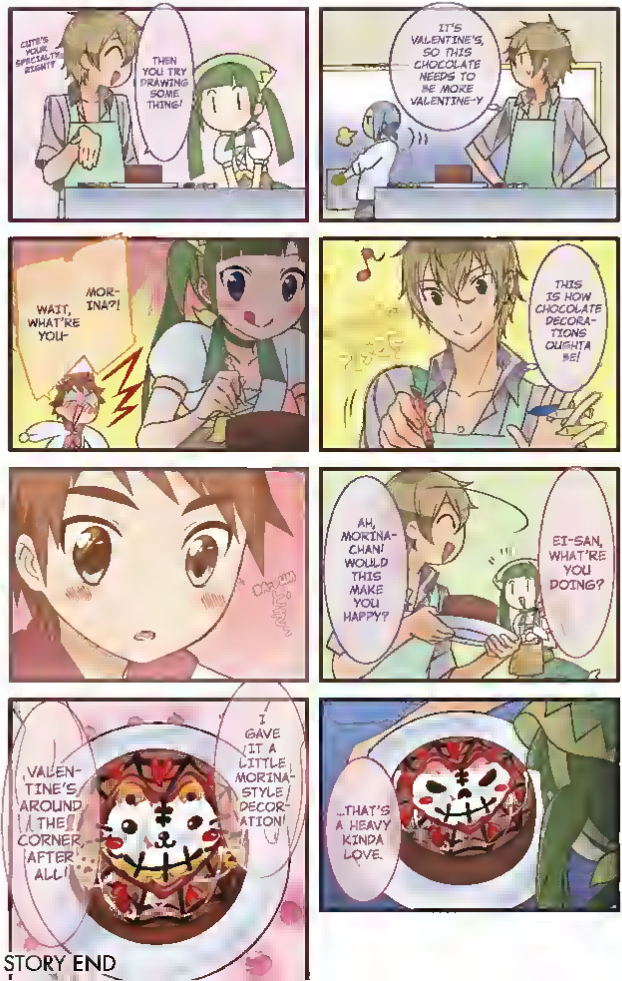

SPIN
EH... NOT MY BUSINESS, ANYWAY
VALENTINE'S IS AROUND THE CORNER...
I'M GIVING THIS TO MORINA! NO TOUCH!
THERE'S NO IMPACT ON THIS CAKE...
A NEW CREATION?
DO GUYS GIVE CHOCOLATES ON VALENTINE'S DAY IN JAPAN?
HALLOWEEN'S OVER, RIGHT?
NOT EXACTLY AN IMAGE OF LOVE IS IT?


CUTE'S YOUR SPECIALTY, RIGHT?
THEN YOU TRY DRAWING SOME THING!
IT'S VALENTINE'S, SO THIS CHOCOLATE NEEDS TO BE MORE VALENTINE-Y
WAIT, WHAT'RE YOU-
MORINA?!
THIS IS HOW CHOCOLATE DECORATIONS OUGHTA BE!
AH, MORINA-CHAN! WOULD THIS MAKE YOU HAPPY?
EI-SAN, WHAT'RE YOU DOING?
I GAVE IT A LITTLE MORINA-STYLE DECORATION!
VALENTINE'S AROUND THE CORNER AFTER ALL!
..THAT'S A HEAVY KINDA LOVE.

SIDE STORY END

ITALIAN INGREDIENTS LIKE CHEESE AND TOMATOES GO WELL WITH NEW YEARS' MOCHI! EVEN IF YOU MIX BIG CHUNKS OF MOCHI INTO PIZZA DOUGH OR GRATIN TOPPING, OR INTO MINESTRONE OR FRITTATA, YOU'LL STILL GET TO ENJOY A DELICIOUS, GOOEY TEXTURE!
THANK YOU ALL FOR READING!
THE ANIME'S BROADCAST BEGINS WITH THE RELEASE OF VOLUME 2. I'VE BEEN DOING ALL I CAN AS ORIGINAL AUTHOR AND AS ANIMATOR ON THE SHOW! WITH VOICE AND MUSIC, WE'RE MAKING IT WITH ALL THE CHARM WE CAN MUSTER! PLEASE CHECK IT OUT! >> OFFICIAL WEBSITE: HTTP://PIACE-ANIME.COM/
Special thanks
EVERYONE WHO CHEERED ON THE PRODUCTION OF "PIACE VOUE!"
MY FAMILY, WHO'VE ALWAYS BEEN BY MY SIDE AND SUPPORTING ME.
PLEASE CONTINUE SUPPORTING ME!!
2017.01 NAB_AT // ATSUKO WATANABE

32, SALTIMBOCCA ~CURED-HAM WRAPS~

YOU CAN MAKE SALTIMBOCCA IN TEN MINUTES WITH JUST PROSCIUTTO AND SAGE LEAVES SALTIMBOCCA IS ITALIAN FOR JUMPS IN YOUR MOUTH"

INGREDIENTS
<FOR FOUR>

* BEEF FILLET 8 SLICES
* BUTTER 20 GRAMS
* SALT & PEPPER TO TASTE
* RED WINE—100CC
* WHEAT FLOUR TO TASTE
* PROSCIUTTO 8 SLICES
* SAGE LEAVES 8 LEAVES
* ITALIAN PARSLEY TO TASTE (IF AVAILABLE)
* OLIVE OIL 2 TBSP

(1) POUND THE BEEF FILLET TO 5MM THICKNESS ADD SALT AND PEPPER AND LIGHTLY DUST WITH FLOUR. ADD SAGE LEAVES ON TOP, THEN USE PROSCIUTTO TO WRAP

(2) POUR OLIVE OIL INTO FRYING PAN AND BRING TO MEDIUM HEAT. THEN INSERT (1) AND SAUTÉ. ADD RED WINE AND BURN AWAY THE ALCOHOL. ONCE THE MEAT IS COOKED, REMOVE FROM PAN AND SET ON A PLATE

3) ADD BUTTER TO THE FRYING PAN AND SIMMER UNTIL THE SAUCE IS CONCENTRATED. AND ADD SALT AND PEPPER TO TASTE. POUR MIXTURE ONTO MEAT WHEN READY

THIS CAN ALSO BE MADE WITH PORK, CHICKEN, OR WHITE FISH. I RECOMMEND THIS DISH WHEN YOU WANT TO ADD A LITTLE VARIETY TO YOUR DINNER TABLE.

C T E I

THANK YOU FOR THE MEAL!

TRATTORIA FESTA'S SPECIAL "ROMAN LAMB CACCIATORE"! YOU CAN EVEN MAKE THIS AT HOME WITH CHICKEN!

INGREDIENTS
<FOR FOUR>

* CHICKEN THIGHS 800G
* SALT AND PEPPER PINCHES
* WHEAT FLOUR TO TASTE
* 1 WHOLE ONION
* 1 RED PAPRIKA PEPPER
* ANCHOVY PASTE 2 TSP
* (A) GARLIC 2 CLOVES
* (A) OLIVE OIL 4 TBSP
* (B) WATER 100CC
* (B) VINEGAR (OR WHITE WINE VINEGAR) 80CC
* (B) WHITE WINE 1 TBSP
* (B) DRIED TOMATOES 8 SLICES
* ITALIAN PARSLEY (IF AVAILABLE) A PINCH

(1) SEASON CHICKEN THIGHS WITH SALT AND PEPPER, AND DUST WITH FLOUR. SLICE GARLIC AND ONIONS. CUT PAPRIKA PEPPERS IN LARGE CHUNKS

HERE'S WHERE I KEEP THE OUT!

(2) PLACE INGREDIENTS FROM GROUP A INTO POT. SET TO LOW HEAT. ONCE INGREDIENTS BECOME FRAGRANT, ADD CHICKEN THIGHS, COOK THROUGH. THEN REMOVE CHICKEN

(3) ADD ONIONS AND ANCHOVY PASTE TO POT AND SAUTÉ. THEN ADD BACK CHICKEN THIGHS

(4) ADD INGREDIENTS GROUP B INTO POT. SET TO LOW HEAT. ONCE THE MIXTURE BEGINS TO BOIL, LET SIMMER FOR 10 MINUTES. ADD PAPRIKA AND S MMER FOR A BIT. THEN ADD SALT AND PEPPER TO ADJUST SEASONING. PLACE CONTENTS ONTO PLATE, AND SPRINKLE WITH PARSLEY

IF YOU USE BONED CHICKEN THIGHS, THE BONES WILL PRODUCE STOCK WITH INGREDIENTS, MAKING IT EVEN BETTER! IF YOU DON'T HAVE DRIED TOMATOES THEN CANNED TOMATOES WILL DO TOO! WATCH AS YOU REPRODUCE THE FLAVORS OF TRATTORIA FESTA!

33 ZUPPA INGLESE ~SOUP CAKE~

"ZUPPA INGLESE" IS WIDELY CONSIDERED A MOTHER'S HOME-MADE DESSERT. YOU CAN EASILY MAKE THIS WITH STORE-BOUGHT INGREDIENTS, SO GIVE IT A TRY!

INGREDIENTS <FOR FOUR>

- SPONGE CAKE (15CM) 1 LAYER
- SYRUP
- CUSTARD CREAMA
- (A) MILK 200CCA
- (A) EGG YOLK—ABOUT 2 EGGS' WORTH
- (A) SUGAR—3 TBSP
- WEAK FLOUR 10 GRAMS
- BUTTER— 10 GRAMS
- FRESH CREAM 50CCB
- (B) STRAWBERRY SYRUP (FOR SHAVED ICE) 2 TBSPB
- (B) WATER 4 TBSP
- FRUITS OF CHOICE (STRAWBERRY, BLUEBERRY, ETC.) TO TASTE

(1) CREATE THE CUSTARD CREAM.

(A) POUR INGREDIENTS FROM GROUP A INTO A BOWL, MIX AND KNEAD. SIFT WEAK FLOUR INTO MIX

(B) POUR MILK INTO POT AND HEAT TO JUST BEFORE THE BOILING POINT. POUR MILK INTO BOWL WITH (A) S CONTENTS. STIR. THEN STRAIN BACK INTO THE POT

(C) SET TO MEDIUM HEAT. ONCE CREAM HAS THICKENED SLIGHTLY, TURN HEAT OFF AND MIX IN BUTTER. SET ASIDE TO COOL DOWN

(D) AFTER THE FRESH CREAM HAS BEEN LEFT TO STAND FOR 8 MINUTES, ADD TO THE MIX AND STIR

YOU CAN ALSO BUY CUSTARD CREAM POWDER FROM THE STORE FOR THIS RECIPE.

(2) MIX INGREDIENTS GROUP B TOGETHER TO CREATE SYRUP

(3) CUT THE SPONGE CAKE INTO TWO. THEN INSERT FIRST LAYER INTO BOWL FIRMLY. APPLY 1/3RD OF THE SYRUP TO THE SURFACE

(4) APPLY HALF THE CUSTARD CREAM AND SLICED STRAWBERRIES ON TOP OF THE SPONGE CAKE IN THE BOWL

(5) APPLY 1/3RD OF THE SYRUP TO THE OTHER HALF OF THE SPONGE CAKE. THEN LAYER IT SYRUP-FACE DOWN ON TOP OF THE CONTENTS IN THE BOWL. APPLY THE REST OF THE SYRUP TO THE TOP OF THE SPONGE CAKE

(6) APPLY THE REMAINING CUSTARD CREAM ON TO THE CAKE. THEN DECORATE WITH FRUITS

THE SENSATION OF SYRUP JUST OOZING FROM THE SPONGE CAKE MAY BECOME A NEW ADDICTION!

44, BRUSCHETTA ~ITALIAN GARLIC TOAST~

IT'S MOSTLY SERVED FOR BREAKFAST OR AS SNACKS! TOP IT WITH WHATEVER'S LYING ABOUT!

INGREDIENTS <FOR FOUR>

- BAGUETTE 8 SLICES (1 LOAF)
- (1) WHOLE TOMATO
- BASIL 1 BRANCH
- (A) OLIVE OIL 1 TBSP
- (A) GRATED GARLIC 1 CLOVE'S WORTH
- (A) SALT AND PEPPER
- (A) BALSAMIC VINEGAR (IF AVAILABLE) SMALL AMOUNT

(1) PEEL AND DE-SEED THE TOMATO. THEN CUT INTO 1CM CUBES. SLICE BASIL INTO THIN STRIPS. THEN ADD TO INGREDIENTS GROUP A AS A MIXTURE. LET BASIL STREP FOR 5 MINUTES

(2) APPLY (1) ON TOP OF TOASTED BAGUETTE

TUNA, OLIVES, ANCHOVIES, MENTAIKO, CHEESE, BACON... FOR TOPPINGS, THE SKY'S THE LIMIT!

41. GRANITA ~SHERBET~

OTHERWISE KNOWN AS THE ITALIAN SHAVED ICE. YOU CAN EASILY MAKE THIS AT HOME.

INGREDIENTS <FOR FOUR>

- 3 LEMONS
- MINT LEAVES (IF AVAILABLE)
- (A) SUGAR- 200 GRAMS
- (A) WATER- 2.5 CUPS

(1) POUR INGREDIENTS GROUP A INTO A POT AND ADD HEAT. SIMMER FOR 10 MINUTES

(2) PEEL OFF LEMON RIND. THEN SQUEEZE THE JUICE INTO A BOWL

(3) POUR THE LEMON JUICE INTO (1) WHILE IT'S HOT. THEN COVER POT WITH LID AND LET IT COOL. ONCE THE POT IS COOLED, PLACE IT IN THE FREEZER TO FREEZE. AFTER A FEW HOURS, BREAK APART AND MIX ABOUT 2 TO 3 TIMES

(4) POUR INTO A CONTAINER. THEN ADD MINT

THE CRUNCHY TEXTURE IS JUST WHAT YOU NEED FOR THE SUMMER! YOU CAN REPLACE THE LEMON WITH ORANGES, STRAWBERRIES, COFFEE, OR JASMINE!

38. CARPACCIO ~WESTERN STYLE SASHIMI~

IT'S AS EASY TO MAKE AS SASHIMI! WHY NOT GIVE THE TUNA AND AVOCADO CARPACCIO A TRY?

INGREDIENTS <FOR FOUR>

- TUNA- 200 GRAMS
- 1 AVOCADO
- (A) GRATED GARLIC- 2 CLOVES
- (A) OLIVE OIL- 2 TBSP
- (A) LEMON JUICE- 2 TSPS
- (A) SOY SAUCE- 1 TSPS
- (A) SALT & PEPPER TO TASTE

(1) MIX INGREDIENTS GROUP A WELL. ARRANGE TUNA AND AVOCADO ON A PLATE. THEN POUR GROUP A ON AS A SAUCE

ADDING SOY SAUCE GIVES IT A JAPANESE FLAVOR! REPLACE SOY SAUCE WITH BALSAMIC VINEGAR FOR THE GENUINE ITALIAN ARTICLE!

CARPACCIO ORIGINALLY USED RAW BEEF FILLET, BUT RAW FISH TOTALLY WORKS, TOO!

(1) SLICE LEMONS INTO COMB SHAPES (KUSHIGATA). SLICE EGGPLANTS AND ZUCCHINI INTO RING CHUNKS (WAGIRI). SPRINKLE ON SALT, PEPPER, AND HALF THE PREPARED AMOUNT OF FLOUR

DON'T PURPOSE THE FLOUR, OR THE BATTER WON'T STICK

(2) SEPARATE THE YOLK FROM THE EGG WHITE. ADD THE PINCH OF SALT TO THE EGG WHITE AND WHIP TO PRODUCE MERINGUE. ADD EGG YOLK, FLOUR, AND WATER. THEN GIVE A ROUGH MIX.

(3) COAT CONTENTS OF (1) THOROUGHLY WITH (2). THEN FRY IN 170-DEGREE CELSIUS OIL UNTIL GOLDEN BROWN. SOAK OIL OUT WITH PAPER. ARRANGE ON A PLATE. THEN GARNISH WITH LEMON

YOU CAN USE CARBONATED WATER OR BEER IN PLACE OF WATER! A SWEAT BEER SNACK FOR ADULTS IN THE SUMMER!

39. FRITTERS ~WESTERN TEMPURA~

THE BEST IN THE WORLD! WHY NOT MAKE SOME EGGPLANT AND ZUCCHINI FRITTERS?

INGREDIENTS <FOR FOUR>

- 4 EGGPLANTS
- 1 EGG
- 2 ZUCCHINI
- CARBONATED WATER- 175CC
- SALT AND PEPPER TO TASTE
- WEAK FLOUR- 3 TBSP
- HALF A LEMON
- A PINCH OF SALT
- FRYING OIL

47 AMARETTI ~MERINGUE BISCUIT~

THIS IS ALSO USED AS AN INGREDIENT FOR BONET! WE'VE ACTUALLY INTRODUCED THIS IN SEGMENT 07, WITH SOME ESPRESSO A VERY LIGHTLY-TEXTURED BAKED SWEET

INGREDIENTS
<20 BISCUITS>

* ALMOND POWDER 100 GRAMS
* [A] EGG WHITES 1 EGG'S WORTH
* [A] SALT A PINCH
* SUGAR 30 GRAMS
* AMARETTO (IF AVAILABLE) 1 TBSP

[1] WHIP UP GROUP A. SPLIT SUGAR INTO 10-GRAM INCREMENTS AND MIX AFTER EVERY POUR TO PRODUCE A MERINGUE. (THIS STEP TAKES 10 MINUTES WITH A HAND MIXER.)

[2] SPLIT ALMOND POWDER INTO THREE INCREMENTS AND ADD TO [1], MIXING WITH EACH ADDITION. ADD AMARETTI. THEN FOLD TOGETHER WITH A RUBBER SPATULA.

[3] SCOOP HALF A TABLESPOON OF [2] PER COOKIE ONTO A BAKING TRAY COVERED IN A BAKING SHEET. MOLD FOR SHAPE. PLACE IN A 160-DEGREE CELSIUS OVEN. THEN BAKE FOR 20 MINUTES.

(SHOULD FLUFF UP ABOUT 3CM IN DIAMETER PER COOKIE)

AMARETTO IS AN ALMOND-FLAVORED LIQUEUR, AND ITS BASE INGREDIENT IS APRICOTS! APRICOTS TASTE SIMILAR TO TOFU. THESE AMARETTI BISCUITS HAVE A CRISP YET FLUFFY TEXTURE THAT MORE RESEMBLES MACARONS. YOU CAN EAT A WHOLE BUNCH OF 'EM!

46 BONET ~COCOA PUDDING~

BONET IS A REGIONAL DISH OF PIEDMONT IN NORTHERN ITALY! AN EASY TO-EAT CACAO PUDDING WITH A CRUNCHY TEXTURE, THANKS TO THE AMARETTI BISCUIT POWDER INSIDE!

INGREDIENTS
<FOR FOUR>

* AMARETTI BISCUITS 1000 GRAMS
* [A] MILK 300 CC
* [A] FRESH CREAM 200 CC
* [B] 4 EGGS
* [B] SUGAR 100 GRAMS
* [B] COCOA 30 GRAMS
* [C] SUGAR 40 GRAMS
* [C] WATER 10 CC
* [D] RUM 20 CC
* [D] MARSALA WINE 20 CC

[1] POUR INGREDIENTS GROUP C INTO A POT AND HEAT WHILE STIRRING. TURN OFF HEAT ONCE SMOKE BEGINS TO RISE. POUR THE CARAMEL INTO 4 CUPS.

[2] WARM UP INGREDIENTS GROUP A TO BODY TEMPERATURE. THEN ADD CRUSHED AMARETTI BISCUITS.

[3] MIX INGREDIENTS GROUP B THOROUGHLY. ADD [2] AND MIX AGAIN. ADD D TO YOUR TASTE.

[4] STRAIN [3] INTO [1]'S CUPS. THEN SET CUPS INTO A WATER BATH INSIDE A 160-DEGREE CELSIUS OVEN. BAKE FOR 30 MINUTES.

ONCE IT TAKES A FIRM, SOLID SHAPE, YOU'RE DONE! YOU CAN ALSO MAKE AMARETTI BISCUITS AT HOME - THE RECIPE'S TO THE LEFT!

WATER BATH INSIDE A PRE-HEATED 160-DEGREE CELSIUS OVEN

THAT MEANS: PLACING THE CUPS ON A BAKING TRAY FILLED WITH HOT WATER, THEN PLACING THE TRAY IN A PRE-HEATED OVEN!

49, FRITTATA ~ITALIAN OMELETTES~

HERE WE'LL INTRODUCE PIZZA-STYLE ZUCCHINI AND POTATO FRITTATA!

FRITTATAS ARE NORMALLY JUST OMELETTES, BUT IF YOU ADD SOME COLOR TO THE INGREDIENTS, THEY CAN ALSO BE USED IN A PARTY MENU!

INGREDIENTS
<FOR FOUR>

- [A] 1 POTATO
- [A] HALF A ZUCCHINI
- 8 CHERRY TOMATOES
- [B] HALF A MOZZARELLA CHEESE BALL
- [B] PARMESAN CHEESE 2 TBSP
- [B] WHOLE TOMATOES 100 CC
- 2 EGGS
- PINCHES OF SALT AND PEPPER
- FRESH CREAM 4 TBSP
- [C] OLIVE OIL 4 TBSP
- [C] BUTTER 10 G

(1) SLICE UP GROUP A. BLANCH IN SALTY WATER, THEN COOL. CUT CHERRY TOMATOES IN HALF.

(2) BEAT EGGS IN A BOWL, THEN ADD (1) AND FRESH CREAM. ADD SOME SALT AND PEPPER. THEN MIX LIGHTLY.

(3) HEAT GROUP C IN A FRYING PAN. THEN POUR (2) ONTO THE PAN. WHEN IT SOLIDIFIES, FLIP OVER AND COOK.

(4) PLACE (3) ON A BAKING TRAY. THEN PLACE GROUP B ON TOP OF (3). PLACE INTO A 220-DEGREE CELSIUS OVEN AND BAKE FOR 10 MINUTES.

YOU CAN USE INGREDIENTS IN THE FREEZER! IF YOU COOK THE SURFACE WITH A FRY PAN, THEN STUFF IT IN AN OVEN, THEN YOU'LL HAVE YOURSELF A SOLID YET FLUFFY FRITTATA. LUXURIOUS!

IF YOU COOK A HAMBURGER THIS WAY THEN YOU'LL PRODUCE A RICH, JUICY PATTY! SO DELICIOUS!

48, GNOCCHI ~PASTA DUMPLINGS~

WHEN YOU THINK OF HALLOWEEN, YOU THINK OF PUMPKIN FOODS! GNOCCHI HAVE A SORT OF CUTE, SQUISHY TEXTURE TO THEM!

INGREDIENTS
<FOR FOUR>

- PUMPKIN 400 GRAMS
- [A] WEAK FLOUR 120 GRAMS
- [A] EGG YOLK 1 EGG'S WORTH
- [A] SALT 1 TSPB
- [B] GORGONZOLA CHEESE 40 GRAMS
- [B] FRESH CREAM 100 CC
- SALT AND PEPPER TO TASTE

(1) CUT THE PUMPKIN FLESH INTO 3~4CM CUBES. THEN PLACE IN MICROWAVE-SAFE TUPPERWARE COVERED WITH PLASTIC WRAP. HEAT UP IN THE MICROWAVE. PUSH THROUGH A STRAINER WHILE HOT. THEN ADD GROUP A INGREDIENTS AND MIX. (ADJUST AMOUNT OF FLOUR AS APPROPRIATE.)

(2) ADD SALT TO BOILING WATER. USE TWO SPOONS TO SCOOP UP AND SHAPE (1) INTO EGG-SHAPED DUMPLINGS. THEN DIP INTO WATER WHEN IT RISES. SCOOP OUT.

(3) PUT GROUP B INTO A POT ON MEDIUM HEAT. WHEN THE CHEESE MELTS, DIP (2) INTO THE CHEESE SO THE CHEESE ACTS AS COATING. ADD SALT AND PEPPER TO TASTE.

THE FLAVOR OF CHEESE SAUCE IS SO RICH, YOU CAN'T STOP EATING! IF YOU WANT PLAIN GNOCCHI, JUST USE POTATOES INSTEAD OF PUMPKIN! ADD SPINACH FOR COLOR!

45, TONNATO ~TUNA SAUCE~

(1) POUR CONTENTS OF A INTO A FOOD PROCESSOR. ONCE THE BLEND HAS BECOME SMOOTH, ADD VEGETABLE OIL BIT BY BIT AND BLEND INTO A CREAMY STATE. DRAIN THE TUNA, THEN ADD THE TUNA TO THE BLENDER AND PROCESS UNTIL IT BECOMES SMOOTH AGAIN. ADD SALT AND PEPPER.

(2) ARRANGE YOUR FAVORITE VEGETABLES AND SLICED BOILED EGGS ONTO A PLATE. THEN DRESS WITH (1). GARNISH WITH BASIL.

WE USE EGG YOLK AND WINE VINEGAR INSTEAD OF MAYONNAISE AT THE RESTAURANT! YOU CAN ALSO USE THIS TO DRESS BOILED CHICKEN BREAST!

TONNATO IS ITALIAN TUNA SAUCE! IT'S USUALLY POURED ONTO VEAL, BUT IT WORKS GREAT AS A VEGETABLE OR BEAN DRESSING!

INGREDIENTS
<FOR FOUR>

- 4 BOILED EGGS
- RAW VEGETABLES OF CHOICE
- 1 CAN OF TUNA
- VEGETABLE OIL 1 CUP
- BASIL 1 STEM
- [A] MAYONNAISE 4 TBSP
- [A] CAPERS 1 TSP
- [A] ANCHOVIES 1 TSP
- [A] MUSTARD 1 TSP
- [A] LEMON JUICE 1 TSP
- SALT AND PEPPER TO TASTE